

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

Ex 61 P

LIBRARY OF THE
OFFICE OF EXPERIMENT STATIONS

NOV 21 1935

RESEARCH IN HOME ECONOMICS

RESEARCH IN HOME ECONOMICS

at the

LAND-GRANT INSTITUTIONS

1935-1936

Compiled by

SYBIL L. SMITH

Assistant in Experiment Station Administration
Office of Experiment Stations
U. S. Department of Agriculture

November 1, 1935.

EXPLANATORY NOTE

This compilation of information on the present status of research in Home Economics at Land-Grant Institutions attempts to cover research in progress as of November 1, 1935, and publications from November 1, 1934, to November 1, 1935. The lists are limited for the most part to research conducted in home economics departments. Although it is recognized that research of value to one or another of the various subject matter divisions of home economics is being conducted in other departments of the Land-Grant Institutions, space limitations prevent the inclusion of such research except as it is of co-operative nature with home economics, or is being conducted especially for home economics in institutions where there is little or no research in the home economics department.

In section I research in progress is indicated by project title, date of approval by the Office of Experiment Stations, U.S.D.A., if the project is supported in part or as a whole by Federal funds, names of project leaders and research workers, and sources of financial support. The terms Purnell, Adams, and Hatch refer to Federal funds provided for research at the State agricultural experiment stations under these Congressional Acts. Brackets are used to indicate the departments other than Home Economics either cooperating in the research in which case only the names of the cooperating research workers and departments are bracketed, or entirely responsible for the research, in which case the project titles are also included within the brackets.

In section II, covering the publications of the year, precedence is given to State agricultural experiment station publications. Many of these are available on request from the station in question. References to journal articles are given in the form used in the Experiment Station Record, which publishes abstracts of most of the publications listed.

ALABAMA

I.

[Studies of the vitamin B complex, 6/16/27, W. D. Salmon and G. A. Schrader, Animal Husbandry] (Purnell).

[Pathological conditions associated with a lack of the vitamin B complex, 6/16/27, W. D. Salmon and C. O. Prickett, Animal Husbandry] (Adams and Purnell).

II.

Progress reports in Alabama Sta. Rpt. 1933, pp. 20-22, 30; 1934, pp. 19-23.

ARIZONA

I.

The relation of nutrition to "mottled enamel" endemic in certain Arizona communities, 7/10/31, M. C. Smith, L. Otis, and E. Caldwell (Purnell).

The biological value of the hegari proteins and the supplemental value of certain protein concentrates, 7/10/31, M. C. Smith (Purnell).

The availability for hemoglobin formation of iron and copper in certain dried fruits and the effect of the sulfuring process thereupon, 10/28/35, M. C. Smith and L. Otis (Purnell).

The vitamin content of certain foodstuffs, including the effect of cooking and comparison of chemical and biological methods of assay, 10/28/35, M. C. Smith, L. Otis, and E. Caldwell (Purnell).

II.

Progress report in Arizona Sta. Rpt. 1934, pp. 68-72.

Injections of sodium fluoride on enamel and dentin of the incisor of the rat, I. Schour and M. C. Smith. Soc. Expt. Biol. and Med. Proc., 32 (1934), pp. 1, 2.

A simple method of preventing the high mortality of young rats during the nursing period, M. C. Smith and R. M. Leverton. Jour. Home Econ., 26 (1934), pp. 628, 629.

The calcium and phosphorus metabolism of children with mottled enamel, E. M. Lantz, M. C. Smith, and R. M. Leverton. Jour. Home Econ., 27 (1935), pp. 236-239.

Mottled enamel: An experimental and histologic analysis, I. Schour and M. C. Smith. Jour. Amer. Dental. Assoc., 22 (1935), pp. 796-813.

Mottled enamel of deciduous teeth, M. C. and H. V. Smith. Science, 81 (1935), p. 77.

The occurrence of mottled enamel on the temporary teeth, M. C. Smith and H. V. Smith. Jour. Amer. Dental Assoc., 22 (1935), pp. 814-817.

Further studies in mottled enamel, M. C. Smith, E. M. Lantz, and H. V. Smith. Jour. Amer. Dental Assoc., 22 (1935), pp. 817-819.

Fluorine toxicosis, a public health problem, M. C. Smith, Amer. Jour. Pub. Health, 25 (1935), pp. 696-702.

ARKANSAS

I.

A study of the factors which affect the quality of canned tomatoes, 5/1/34, M. Smith and Z. Battey (Purnell).

The causes and prevention of spoilage of home-canned vegetables in Arkansas, 5/1/34, M. Smith and [W. L. Bleecker, Bacteriology] (Purnell).

An analysis of a few of the staple cotton materials used extensively for children's clothing, 5/1/34, O. Smenner (Purnell).

II.

Progress report in Arkansas Sta. Bul. 312 (1934), pp. 7, 8; 38-40.

The effect of vitamin A deficiency on the concentration of the blood lipids of albino rats, M. E. Smith. Jour. Nutr., 8 (1934), pp. 675-687.

CALIFORNIA

I.

The time and temperature coefficients of the heat damage to the biological value of casein, M. K. Loveen and A. F. Morgan (Departmental).

The effect of acid, neutral, and basic diets on the teeth of rats, A. Busjaeger and A. F. Morgan (Departmental).

The nitrogen metabolism of the rat as affected by avitaminoses, E. F. Brown and A. F. Morgan (Departmental).

The cholesterol metabolism of rats during pregnancy, L. S. Godfrey and R. Okey (Departmental).

The effect of physical environment on the growth of suckling rats, K. S. Bishop and A. F. Morgan (Departmental).

The vitamin A and D content of Pacific coast fish oils as affected by methods of extraction, A. F. Morgan and L. Kimmel (National Oil Products Co. Fellowship).

The effect of varying vitamin A intake upon hypervitaminosis D in rats, N. Cavanaugh and A. F. Morgan (Departmental).

The vitamin content of California grape juices and wines, H. Davison and A. F. Morgan (Departmental).

The production of cataract in rats fed adequate and vitamin G-low diets, B. B. Cook and A. F. Morgan (Departmental).

A study of the stability of iodine solutions used in food analysis, E. Loudon and I. S. Hall (Departmental).

A study of the stability of vitamins A and D in commercial oil concentrates, N. Leone and A. F. Morgan (Departmental).

The effect of vitamin B and G deficiency on tissue lipids in rats, cholesterol-fed and otherwise, R. Okey (Departmental).

The rate of removal of cholesterol ester deposits from the livers of rats at different ages, H. L. Gillum and A. P. Hall (Departmental).

The effect of cholesterol feeding on senility changes in rat tissues, R. Okey (Departmental).

CALIFORNIA

II.

Nutritive value of dried fruits, A. F. Morgan. Amer. Jour. Pub. Health, 25 (1935), pp. 328-335.

The vitamin content of Sultanina (Thompson seedless) grapes and raisins, A. F. Morgan, L. Kimmel, A. Field, and P. F. Nichols. Jour. Nutr., 9 (1935), pp. 369-382.

The vitamin content of figs, A. F. Morgan, A. Field, L. Kimmel, and P. F. Nichols. Jour. Nutr., 9 (1935), pp. 383-394.

The vitamin B and G content of prunes, A. F. Morgan, M. J. Hunt, and M. Squier. Jour. Nutr., 9 (1935), pp. 395-402.

The sequence and extent of tissue changes resulting from moderate doses of viosterol and parathyroid extract, A. F. Morgan and Z. Samisch. Jour. Biol. Chem., 108 (1935), pp. 741-752.

The effect of diet upon blood phosphorus partition of rats with and without insulin, N. Van Cleve and A. F. Morgan. Proc. Soc. Expt. Biol. Med., 32 (1935), pp. 1636-1641.

The vitamin B (B_1) and G (B_2) content of wheat products, A. F. Morgan and M. J. Hunt. Cereal Chem., 12 (1935), pp. 411-418.

Vitamin B (B_1) in bread as affected by baking, A. F. Morgan and H. Frederick. Cereal Chem., 12 (1935), pp. 390-401.

Calcium, phosphorus, and nitrogen retention of children--Effect of acid-forming and base-forming diets, N. J. Davis. Amer. Jour. Diseases Children, 49 (1935), pp. 610-624.

COLORADO

I.

The baking of flour mixtures at high altitudes. II, Physicochemical factors. Revised 8/15/32, M. A. Barmore (Purnell and State).

A study of factors affecting the culinary quality of potatoes, 11/5/34, I. M. K. Allison, M. A. Barmore, and L. Butler (Purnell).

II.

Progress report in Colorado Sta. Rpt. 1934, pp. 19, 20.

Baking angel food cake at any altitude, M. A. Barmore. Colorado Sta. Tech. Bul. 13 (1935), pp. 15.

The influence of various factors, including altitude, on the production of angel food cake, M. A. Barmore. Cereal Chem., 12 (1935), November.

CONNECTICUT (Storrs)

II.

The standard of living on Connecticut farms, E. V. W. Clapp. [Connecticut] Storrs Sta. Bul. (In press).

Vitamin B in canned lima beans, E. C. Rogers. Abs. in Jour. Home Econ., 27 (1935), p. 541.

FLORIDA

I.

The relation of growth to phosphorus, calcium, and lipin metabolism as influenced by the thymus, 5/6/29, C. F. Ahmann (Purnell and State).

A study of lecithin synthesis in hens on a vitamin A and lipoid-free diet, 7/23/32, O. D. Abbott (Purnell and State).

A study of the changes which occur in the hematopoietic tissues of rats on a vitamin A-free diet, 7/23/32, O. D. Abbott (Purnell and State).

A study of the pathologic changes in tissues and organs of animals affected by deficiency diseases or by toxic substances, 10/9/33, C. F. Ahmann (Purnell and State).

An investigation of human dietary deficiency in Alachua County, Florida, with special reference to nutritional anemia in relation to the composition of home-grown foods, 4/16/34, O. D. Abbott, [W. M. Neal, Animal Husbandry, and O. C. Bryan, Agronomy] (Purnell).

A study of the physical and chemical properties of eggs from hens fed rations containing different proteins, O. D. Abbott [Agr. Extension and Natl. Egg Laying Contest].

II.

Progress report in Florida Sta. Rpt. 1934, pp. 57-60.

GEORGIA

I.

Utilization of fruits and vegetables and their by-products, revised 8/3/34. (a) A study of the jelly making properties of the Muscadine group of grapes, using the Delaware jelly test. (b) The introduction of peanut meal into the diet in as many and pleasing ways as possible. (c) The development of methods for canning a crushed Georgia peach, L. Ascham [Horticulture and Chemistry] (Purnell).

Studies in nutritional anemia, revised 10/9/34. The available iron in turnip greens, collards, mustard and other greens used in the South, L. Ascham, M. Speirs, and D. Maddox, [K. T. Holley, Chemistry, consultant] (Purnell).

The pimiento pepper in nutrition. (b-1) The vitamin A content of eggs laid by hens fed dried pimiento. (b-2) The culinary possibilities of "Pimiento" eggs. (c) The vitamin A content of milk from pimiento-fed cows, revised 8/3/34, L. Ascham, M. Speirs, D. Maddox, and [K. T. Holley, Chemistry] (Purnell).

The ascorbic acid content of southern grown fruits and vegetables, 9/4/35, L. Ascham, [K. T. Holley, Chemistry, and H. L. Cochran, Horticulture, consultants] (Purnell).

II.

Vegetables: Preparation and place in the diet, L. Ascham. Georgia Sta. Bul. 188 (1935), pp. 22.

Vitamins in frozen milk, L. Ascham. Ice and Refrigeration, 87 (1934), p. 321.

A study of iron metabolism in preschool children, L. Ascham. Jour. Nutr., 10 (1935), pp. 337-342.

HAWAII

I.

Vitamin determinations and chemical analyses of Hawaiian foods and feeds, 5/31/29, revised 8/30/33 (Vitamin A, B, C, and G in Hawaiian foods. Organic nutrients and Ca, P, and Fe content of various Hawaiian foods, C. D. Miller and R. C. Robbins (Hatch).

Chemical and biological studies of the Opihi (Helcioniscus exeratus and H. argentatus), 5/26/31, C. D. Miller (Adams).

A study of the transfer of vitamin B from rice bran to various types of plant tissues as the result of pickling them with salt and rice bran, Daikon, C. D. Miller (Hatch).

Anemia studies: The relation of blood constituents and blood forming organs in nutritional anemia, 6/20/35, [C. J. Hamre, Zoology] and C. D. Miller (Adams and Territorial).

[The sterols of tropical oils, including avocado, kukui nut, coconut palm, chinawood, and chaulmoogra, 6/20/35, L. N. Bilger and J. H. Payne, Chemistry] (Adams).

[Iodine content of Hawaiian foods, including fruits, vegetables, and marine foods, 6/20/35, E. M. Bilger and J. H. Payne, Chemistry] (Hatch).

II.

Progress report in Hawaii Sta. Rpt. 1934, pp. 27-30.

The spleen, hemoglobin, and erythrocytes in nutritional anemia of the rat, C. J. Hamre and C. D. Miller, Amer. Jour. Physiol., 111 (1935), pp. 578-589.

IDAHO

I.

The vitamin C in fresh and canned Italian prunes, 10/18/34, E. Woods (Purnell).

II.

Progress report in Idaho Sta. Bul. 217 (1935), pp. 30, 31.

The vitamin C content of the Russet Burbank potato of Idaho, E. Woods Idaho Sta. Bul. 219 (1935), pp. 29.

The vitamin A content of pasture plants.--II, Timothy (Phleum pratense) and red top (Agrostis alba) under pasture conditions and fed green, E. Woods, F. W. Atkeson, H. Wellhausen, and R. F. Johnson. Jour. Dairy Sci., 18 (1935), pp. 547-556.

ILLINOIS

I.

The vitamin B and the vitamin G requirements for lactation, 10/26/29, C. R. Meyer, S. I. J. Twomey, and J. Smith (Purnell).

The nutritive value of highly pigmented corns--(a) A study of the possibility of maintaining a high vitamin A content of milk by the inclusion in rations of intensely pigmented corn, 10/27/33, J. Outhouse, C. R. Meyer, and S. I. J. Twomey (Purnell).

ILLINOIS

I. (cont.)

The utilization of carotene by children, 5/17/34, J. Outhouse and C. R. Meyer (Purnell).

The factors that influence bone calcification.--I, The role of lactose in mineral metabolism, 2/2/32, J. Outhouse, C. R. Meyer, and S. I. J. Twomey (Purnell).

A study of wheat flours milled in Illinois in relation to their use in baking, 1/3/27, S. Woodruff and H. Hayden (Purnell).

Characteristics of starches of wheat and of other sources, 7/8/31, S. Woodruff and H. Hayden (Purnell).

Illinois farm home accounts, 4/7/28, P. Nickell and R. C. Freeman (Purnell).

Studies in the utilization of corn as human food.--I, Physico-chemical changes during cooking, especially the softening of the kernel, 8/23/33, S. Woodruff and H. Hayden (Purnell).

Soybeans and soybean products as human food, 1/4/35, S. Woodruff (Purnell).

II.

Sane reducing diets and how to plan them, H. T. Barto. Illinois Sta. Circ. 433 (1935), pp. 12.

Gelation of egg sols in the presence of electrolytes, S. Woodruff, L. Pickens, and J. M. Smith. Abs. in Jour. Home Econ., 27 (1935), pp. 540, 541.

The influence of lactose, sucrose, and vitamin D on the mineral metabolism of rats, J. Outhouse, J. Smith, S. I. J. Twomey, and M. Thorp. Abs. in Jour. Home Econ., 27 (1935), p. 541.

INDIANA

I.

A study of ovens used for domestic cooking purposes, 6/20/29, G. Redfield (Purnell).

A study of efficient kitchen arrangement, 5/23/30, G. Redfield (Purnell).

A study of the relation between color, composition, culinary qualities, and marketing value of Indiana potatoes grown on muck and other soil types [Horticulture], 1/18/34, G. Redfield (Purnell and State).

Refrigeration for the farm household and farm produce, 7/9/35, G. Redfield and [T. E. Hienton, Agr. Eng.] (Purnell).

A study of the use of the oven, the waterless cooker, the water-bath, and the pressure cooker for processing fruits and vegetables in home canning, R. Jordan (State).

A study of hydrogenated lard (produced under known conditions) as a culinary fat, R. Jordan (State).

II.

Progress report in Indiana Sta. Rpt. 1934, pp. 44, 45.

A study of the effect of the addition of sodium chloride to the cooking water upon the loss of calcium of vegetables, R. Jordan. Jour. Home Econ., 27 (1935), pp. 376-382.

IOWA

I.

Growth, reproduction, lactation, longevity, and hemoglobin formation in albino rats on meat diets contrasted with their response on the Steenbock stock diet and on the Sherman milk diet, 10/24/31, P. M. Nelson and P. Swanson, assisted by M. Gunson (Purnell and State).

A study of the conditions influencing the production of uniform experimental animals in the stock colony, 10/24/31, P. M. Nelson and P. Swanson, assisted by G. Timson (Purnell and State).

The influence of experimental technic during the preliminary depletion period in vitamin A determinations on the response of the test animals to supplementary feeding of the vitamin, 10/24/31, P. M. Nelson and P. Swanson, assisted by G. Timson (Purnell and State).

The association of vitamin A with plant pigments, 10/24/31, P. Swanson and [E. S. Haber, Vegetable Crops]. (Purnell, State, and Misc.).

[The deterioration of weighted silks under the conditions to which fabrics are subjected in service and maintenance, 10/28/32, revised 8/19/35. Effect of steam on iron-weighted, lead-weighted, tin-weighted, tin-lead-weighted, and zinc-weighted silk, R. Edgar, Chemistry] (Purnell and State).

A study of the application of heat to cooking utensils of different materials, 10/14/33, L. J. Peet and L. O. MacDonald, and [F. E. Johnson, Electrical Engineering], B. Lowe, and [J. W. Woodrow, Physics] advisers (Purnell and State).

The analysis and interpretation of housing data secured in representative farm and rural communities in Iowa [Agr. Econ., Agr. Engineering, and Agr. Extension Service], M. Reid and H. Giese (Purnell).

The relationships of the physical and chemical characteristics and constants of lard to its culinary value, P. M. Nelson and B. Lowe (State).

The effect of hydrogenated lard, storage lard, and heated lard on the destruction of vitamin A in foods, P. M. Nelson and B. Lowe [cooperating with Chemistry] (State).

The influence of the feeding of certain fats upon the quality and palatability of beef, [M. D. Helser, F. J. Beard, and C. C. Culbertson, Animal Husbandry], and P. M. Nelson and B. Lowe cooperating (Purnell).

Electric cleaners.--I, Effect on dirt removal of nozzle height, speed of cleaning, and length of cleaning. II, A comparison of the ratio of nap removal and dirt removal in eight electric cleaners, L. J. Peet, L. Sater, and E. Beveridge (State).

II.

Progress reports in Iowa Sta. Rpt. 1934, pp. 81, 144-151.

Status of farm housing in Iowa, M. G. Reid. Iowa Sta. Res. Bul. 174 (1934), pp. 113.

Passing an electric current through food and fruit juice.--I, Design and use of suitable equipment. II, Cooking food and sterilizing fruit juices. Iowa Sta. Res. Bul. 181 (1935), pp. 273-312.

Status of town and village housing in Iowa, M. G. Reid. Iowa Sta. Res. Bul. 186 (1935), pp. 128.

The food consumption habits of 145 Iowa farm families, P. M. Nelson, E. E. Hoyt, L. McLaughlin, and E. C. Morgan. Iowa Sta. Bul. 377, in press.

IOWA

II. (cont.)

Inorganic salts in nutrition.--IX, Correlation between suppressed growth and the development of polycythemia induced by feeding a ration poor in salts, P. P. Swanson and A. H. Smith. Jour. Nutr., 8 (1934), pp. 659-667.

Some observations on the physiological adjustment of the albino rat to a diet poor in salts when edestin is the source of dietary protein, P. P. Swanson, G. H. Timson, and E. Frazier. Jour. Biol. Chem., 109 (1935), pp. 729-737.

The effect of nutritive state on the quantity of vitamin A present in the leaves of Coleus blumei, E. S. Haber and P. P. Swanson. Jour. Agr. Res. [U. S.], 51 (1935), pp. 75-81.

Iron metabolism in the regression of nutritional anemia, V. M. Enblom and P. P. Swanson. Abs. in Jour. Home Econ., 27 (1935), p. 539.

Regression as a tool in the biological assay of vitamin A, P. P. Swanson and G. H. Timson. Abs. in Proc. Amer. Inst. Nutr., Jour. Nutr., 9 (1935), Sup., p. 10.

The cleaning of weighted silk fabrics, J. E. Ross and R. Edgar. Jour. Home Econ., 27 (1935), pp. 106-110.

Degradation of fibroin by acid and alkali, C. E. Walde and R. Edgar. Textile Res., 5 (1935), pp. 460-466.

KANSAS

I.

The vitamin content of foods relating to human nutrition. 2. Determination of the vitamin content of foods. F. A study of the vitamin A content of colostrum of the dairy cow, 1/26/34. H. A study of the vitamin A content of the milk of dairy cows maintained under conditions practiced in Kansas, 12/29/34, M. Kramer, B. Kunerth, and [W. H. Riddell, Dairy Husbandry] (Purnell).

The utilization of calcium and phosphorus from various forms of milk products. 5. A study of the relation of the consumption of milk and milk products to the intake of proteins, calcium, and phosphorus, as indicated by output, revised 1/26/34, M. M. Kramer and B. Kunerth (Purnell).

A study of factors affecting the service qualities of certain textile fabrics, revised 11/20/33. 1-E, A comparative study of certain blanket materials, K. Hess.

3. The effect of heat, light, and perspiration on the service qualities of weighted and unweighted silk fabrics, E. Bruner.

4. A study of the service qualities of fabrics with regard to adequate labeling, K. Hess (Purnell).

Meat investigations, revised 2/21/34.

3. Influence of feed and management upon tenderness of beef, C. Cooking of roasts according to prescribed methods, with judging of tenderness by palatability committee and objectively by mechanical shear, M. M. Kramer and G. Vail.

4. Influence of feed and management upon keeping quality. C, Same as 3 C plus determination of expressible juice.

5. Relation of degree of finish to quality and palatability. C, Cooking of roasts and judging by palatability committee, M. M. Kramer and G. Vail.

6. Relation of juiciness to quality and palatability. B, Cooking of roasts with determinations of juiciness subjectively and objectively, M. M. Kramer and G. Vail.

KANSAS

I. (cont.)

8. A study of the relation of method of cooking to quality and palatability of meat, G. E. Vail.

10. A study of the composition and caloric value of cooked and raw meats, M. S. Pittman and M. M. Kramer.

11. Investigation of the utilization of meat by human subjects, M. S. Pittman. [Cooperative with Animal Husbandry and Chemistry] (Purnell).

The effect upon the animal body of varying the amount of vitamin in the diet.--1, The effect upon the animal body of varying the amount of vitamin C in the diet with special reference to reproduction and the development of the embryo, 4/6/32, M. Kramer and [M. T. Harman, Zoology] (Purnell).

Studies of factors affecting the expenditures for family living among Kansas farm families, 7/12/35, M. A. Gunselman and [W. E. Grimes, Agr. Economics] (Purnell).

II.

Progress reports in Kansas Sta. Bien. Rpt. 1933-34, pp. 118-124.

Vitamin A content of certain green leaves: Dandelion, dock, and lamb's quarters, M. M. Kramer and L. M. Oberhelman. Jour. Home Econ., 26 (1934), pp. 637, 638.

Vitamin A content of Early Richmond and Montmorency cherries, M. M. Kramer and A. T. Agan. Jour. Home Econ., 26 (1934), pp. 638, 639.

Utilization of meat by human subjects. I, The utilization of the nitrogen and phosphorus of loin and heel cuts of beef, M. S. Pittman, R. B. McCammon, and M. Holman. II, The utilization of the nitrogen and phosphorus of round and liver of beef, Z. Long and M. S. Pittman. III, The utilization of the nitrogen and phosphorus of beef heart, B. L. Kunerth, I. M. Chitwood, and M. S. Pittman. Jour. Nutr., 8 (1934), pp. 503-507; 9 (1935), pp. 677-683, 685-690.

Vitamin A content of eggs as related to rate of production, M. Koenig, M. M. Kramer, and L. F. Payne. Poultry Sci., 14 (1935), pp. 178-182.

The determination of absorption of water by fabrics, K. Hess and D. Reidheimer. Amer. Dyestuff Rptr., 23 (1934), pp. 323, 324.

Speedy and accurate weighing, K. Hess and D. Reidheimer. Jour. Home Econ., 27 (1935), p. 111.

The deterioration of silks by light of different wave lengths, E. Bruner and M. Goehring. Textile Res., 5 (1935), pp. 231-239.

Relative economy of different forms of milk as sources of protein, calcium, and phosphorus, M. M. Kramer and B. L. Kunerth. Jour. Amer. Dietet. Assoc., 11 (1935), pp. 318-321.

KENTUCKY

I.

A study of the antirachitic potency of the sun's rays at the latitude of Kentucky, revised 8/4/34, A comparison of bluegrass with cod-liver oil and/or sunshine in the utilization of copper and iron, [J. H. Martin and W. M. Insko, Jr., Poultry Husbandry] and S. E. Erikson and R. Boyden (Purnell).

II.

Progress report in Kentucky Sta. Rpt. 1934, 39, 40.

MAINE

I.

The economic utilization of electricity in food preparation in Maine rural homes, revised 8/29/32, (1) The relation of size, shape, materials, and other qualities of utensils to their efficiency in electrical cooking, P. S. Greene and M. M. Monroe (Purnell, Hatch, and State).

The factors affecting the cooking quality of potatoes, revised 8/29/32, (2) The relation of internal composition and physical structure of the potato to mealiness, M. D. Sweetman (Purnell).

A study of the financing by Maine families of higher education of their children in Maine institutions, 7/13/33, P. S. Greene (Purnell).

Food habits and nutritional status of children in selected communities in Maine, 7/7/34, M. D. Sweetman and M. M. Clayton (Purnell, Hatch, and State).

The effect of an improved diet upon the health and nutritive condition of grade school children in Mars Hill, Maine, 8/13/35, M. M. Clayton, M. D. Sweetman, and P. S. Greene (Purnell).

The antiscorbutic value of home canned pickles of various types as used in Maine, 7/1/35, M. M. Clayton (State).

II.

Progress report in Maine Sta. Bul. 377 (1934), pp. 405-409.

A primer of electricity and heat, M. M. Monroe, Maine Sta. Bul. 376 (1934), pp. 287-321.

The antiscorbutic potency of commerical tomato juice cocktail, D. M. Somers and M. D. Sweetman. Jour. Home Econ., 27 (1935), pp. 452-454.

MASSACHUSETTS

I.

Methods and criteria for detecting nutritional disturbances.--A study of the cause and control of nutritional cataract, 3/6/35, H. S. Mitchell, O. A. Merriam, and M. H. O'Donnell (Purnell).

The use of fruit and milk in dietary regimes for weight control, G. Cook and H. S. Mitchell (United Fruit Co.).

[Fundamental nutritive properties of apples and apple products, 3/14/34, C. R. Fellers, J. A. Clague, F. W. Jones, and P. D. Isham, Hort. Manufactures] (Purnell).

[Nutritive value of cranberries, 7/6/26, C. R. Fellers, J. A. Clague, and P. D. Isham, Hort. Manufactures] (Purnell).

[Nutritive value of blueberries, C. R. Fellers et al. Hort. Manufactures].

[The iron, copper, zinc, and iodine content of vegetables used as human food, 8/5/33, C. P. Jones, E. B. Holland, J. D. Wellington, Chemistry] (Purnell, Hatch, and State).

[Absorption by food plants of chemical elements of importance in human physiology and nutrition, A. B. Beaumont and E. B. Holland, Agronomy] (Purnell, Hatch, and State).

[Nutritive value of fishery products as human and animal food, 9/30/35, W. S. Ritchie, Chemistry, and C. R. Fellers, Hort. Manufactures] (Purnell, Hatch, and State).

MASSACHUSETTS

II.

Progress report in Massachusetts Sta. Bul. 315 (1935), pp. 59-61.

Vitamin C content of twenty-one Massachusetts grown varieties of apples, G. C. Smith and C. R. Fellers. Proc. Amer. Soc. Hort. Sci., 31 (1934), Sup., pp. 89-95.

Vitamins C and A in maple products, C. R. Fellers and G. C. Smith. Proc. Amer. Soc. Hort. Sci., 31 (1934), Sup., pp. 96, 97.

Effect of fertilization, freezing, cooking, and canning on the vitamin C and A content of asparagus, C. R. Fellers, R. E. Young, P. D. Isham, and J. A. Clague. Proc. Amer. Soc. Hort. Sci., 31 (1934), Sup., pp. 145-151.

Value of commercially canned and laboratory prepared tomato juices as antiscorbutics, C. R. Fellers, J. A. Clague, and P. D. Isham. Jour. Home Econ., 27 (1935), pp. 447-451.

MICHIGAN

I.

Determination of the food requirements of children.--(2) The protein requirements of the preschool child; (3) The mineral requirements of the preschool child, 11/1/28, M. Dye, J. Hawks, and M. Bray (Purnell).

A study of changes in standards of consumption during a period of depression, 6/17/32, I. H. Gross (Purnell).

A study of the relationship between the nutritive content of the diet and the vitamin A requirement, 3/4/35, K. Dietrich and M. Dye (Purnell).

A study of the variation (1) in vitamin C in foods through storage, cooking, and from season to season and (2) in vitamin B content of various foods used in infant diets and the effect of various methods of preparation upon the vitamin B content, 10/1/30, F. Hanning (Fremont Fellowship, Gerber Products Co.).

II.

Progress in Michigan Sta. Bien. Rpt. 1933-34, pp. 39, 40.

A comparison of the potency of certain materials in vitamin B (B₁) and in the vitamin B rat-growth factor found in whole wheat, N. Halliday. Michigan Sta. Quart. Bul. 17 (1935), pp. 107, 108.

The influence of the nitrogen content of the diet on the calorie balance of preschool children, J. E. Hawks, M. M. Bray, J. Martin, and M. Dye. Abs. in Jour. Home Econ., 27 (1935), p. 540.

MINNESOTA

I.

The relation of diet to blood regeneration. (1) The influence of vitamins on the rate of blood regeneration. (2) The distribution of nitrogenous constituents of the blood during blood regeneration, 3/1/28, J. M. Leichsenring and A. Biester (Purnell).

Factors affecting the selection, care, and wearing qualities of textile materials, 3/1/28, (A) A study of fiber quality and physical properties in relation to cost of staple wool materials; (B) A study of the serviceability of woven materials used for men's and women's underwear, E. L. Phelps (Purnell and Hatch).

MINNESOTA

I. (cont.)

A study of bound and free water in meat, 10/4/28, A. Child (Purnell).

A study of the qualities of meat which affect its palatability, methods of cooking, and utilization. (1) A study of quantity and quality of juices in cooked meat. (2) A study of methods of cooking, 6/9/32, A. M. Child (Purnell).

Studies of consumer choices in the purchase of textile products. (1) A survey of purchasing habits in the selection of silk street dresses, 10/11/33. (2) A survey of purchasing habits in the selection of silk yard goods, E. L. Phelps (Purnell and Hatch).

A study of the culinary quality of Minnesota potatoes, 11/5/34, A. M. Child (Purnell and Hatch).

A study of the quality and utilization of Minnesota varieties of apples, 10/13/34, A. M. Child (Purnell and Hatch).

II.

Abstracts of publications in Minnesota Sta. Bien. Rpt. 1933-34, pp. 21, 22, 60, 74, 83, 90.

A study of wool flannels, serges, and gabardines: The relationships between physical properties and cost of staple wool materials, E. L. Phelps, R. Giraud, M. Dietrich, and E. Thompson. Minnesota Sta. Tech. Bul. 104 (1935), pp. 80.

Silk weighting, M. Chinn and E. L. Phelps. Indus. and Engin. Chem., 27 (1935), pp. 209-211; also in Textile Colorist, 57 (1935), pp. 195-198; Rayon and Melliand Textile Mo., 16 (1935), pp. 279, 280, 328, 329.

The consumer wonders how to judge wool fabrics, E. L. Phelps. Textile World, 84 (1935), p. 2228.

A study of popular-priced white broadcloth shirts, E. L. Phelps and E. R. Gorham. Jour. Home Econ., 27 (1935), pp. 593-600.

MISSISSIPPI

I.

Studies in nutritional anemia, revised

1. Studies on vegetables. (a) Determination of the availability of the iron and copper in vegetables as related to their value in the treatment of nutritional anemia. (b) Determination of the effect of cooking on the value of vegetables in nutritional anemia and its relationship to available iron and copper, O. Sheets (Purnell).

2. Studies on sorghum and sugar cane sirups and blackstrap molasses. Determination of the availability of the iron and copper in sorghum and sugar cane sirups and blackstrap molasses as related to their value in the treatment of nutritional anemia, O. Sheets (Purnell).

3. Studies on the influence of the nitrogen supply on (a) the value of leaf lettuce and spinach in nutritional anemia as affected by their iron and copper content, (b) the nitrogen, phosphorus, calcium, potassium, and magnesium content of lettuce and spinach, C. Sheets, [L. B. Farrish, Horticulture], and [M. Gieger, Chemistry] (Purnell).

A study of farming and nonfarming sons and daughters of Mississippi farmers leaving school during the post-war period, 1919-33, 9/27/33, D. Dickins (Purnell)

The effect upon family living of moving from submarginal to productive land, 1/31/35, D. Dickins [Mississippi Dept. Pub. Welfare, FERA] (Purnell).

MISSISSIPPI

II.

Determination of copper in organic matter: A note on Ansbacher's method, O. Sheets, R. W. Pearson, and M. Gieger. Indus. and Engin. Chem., Analyt. Ed., 7 (1935), pp. 109, 110.

MISSOURI

I.

Influence of methods of handling foods on their vitamin content, revised 8/13/32, A. Vitamin A, B, G, and D content of egg yolks from light, medium, and dark golden eggs, B. Bisbey, A. Weis, and F. Drace (Purnell and F.E.R.A.).

The effect of cooking upon the chemical composition and cost of meat, 8/14/34, J. A. Cline (Purnell).

II.

Progress report in Missouri Sta. Bul. 340 (1934), pp. 58-61.

Composition of cooked and uncooked beef, A. C. Swenson and J. A. Cline. Abs. in Jour. Home Econ., 27 (1935), p. 541.

MONTANA

I.

The relative palatability and vitamin content of vegetables preserved by drying, salting, and fermentation.--I, Sweet corn, 10/19/33, J. E. Richardson and H. Mayfield (Purnell).

Preservation of vegetables for winter. (1) Storage (Netted Gem potatoes), revised 10/20/34, [Horticulture] J. E. Richardson and H. Mayfield (Purnell).

The quality and nutritive value of vegetables grown under varying moisture conditions (sweet corn and Netted Gem potatoes), 10/20/34, [Horticulture] J. E. Richardson and H. Mayfield (Purnell).

The qualities and uses of white wheat varieties raised in Montana, 7/24/35, [Agronomy] J. E. Richardson (Purnell).

II.

Progress report in Montana Sta. Rpt. 1933, pp. 29, 30.

Selection, care and wearing qualities of women's silk hosiery, J. E. Richardson and V. Baker. Montana Sta. Bul. 299 (1935), pp. 75.

Home canning by safe methods, J. E. Richardson and H. L. Mayfield. Montana Sta. Circ. 147 (1935), pp. 19.

NEBRASKA

I.

Factors determining the variability in the cooking qualities of navy beans, 6/2/33, E. B. Snyder (Purnell).

A study of gas stoves, 7/14/33, A. E. Baragar (Purnell).

The use of lard in home making.--I, The use of lard for cake making, 10/25/33, [H. J. Gramlich and W. J. Loeffel, Animal Husbandry] and R. Gibbons and M. Peters (Purnell and State).

A study of comparative cost of certain home and commercially prepared foods, taking into account the relative cost of various fuels used in the home.--I, White and whole wheat bread, rolls, 3/26/34, E. B. Snyder (Purnell).

A comparative study of young people from farm, village, and city homes in regard to certain possible relationships between character and personality adjustment and home and family influences, 10/29/35, L. H. Stott (Purnell).

A technical study of steam pressure cookers used in Nebraska homes, 5/28/35, A. E. Baragar (State).

NEBRASKA

I.

Progress reports in Nebraska Sta. Rpt. 1934, pp. 16, 17.

A study of farm families and their standards of living in selected districts of Nebraska, 1931-1933, M. Fadde and R. Lindquist. Nebraska Sta. Res. Bul. 78 (1935), pp. 39.

NEW MEXICO

I.

The vitamin B and G content of New Mexico pinto beans.--The effect of different methods of cooking and the effect of aging upon the content of these vitamins, 5/21/31, E. M. Lantz (Purnell).

The effect of a hegari fodder and cottonseed meal ration on the vitamin A content of butterfat produced by dairy cows, 4/19/34, E. M. Lantz, [L. H. Addington and O. C. Cunningham, Dairy Husbandry] (Purnell).

Determination of the iron and copper content of the pinto bean and the effect of pinto beans on the regeneration of hemoglobin in nutritional anemia of the albino rat, 10/2/35, E. M. Lantz (Purnell).

II.

Progress report in New Mexico Sta. Rpt. 1934, pp. 49, 50.

Pinto beans: Their preparation and palatability, M. L. Greenwood. New Mexico Sta. Bul. 231 (1935), pp. 16.

The vitamin B content of raw pinto beans, M. L. Greenwood. New Mexico Sta. Bul. 232 (1935), pp. 19.

NEW YORK (CORNELL)

I.

The quality of New York State fruits and vegetables.--A, The comparative cooking quality of apples, 8/7/31, M. C. Pfund and E. Macloon [Pomology, New York State Station] (Purnell and State).

Energy metabolism of infants and small children, 10/25/33, H. Monsch and M. Hall (Purnell and State).

Further studies on practices in infant feeding and the physical development of infants, 7/9/31, H. Monsch and M. Harper (Purnell and State).

Financial management of farm families, 8/16/35, H. Canon and J. Kremer (Purnell and State).

Selection of kitchen utensils, 8/16/35, H. Canon and C. Pringle (Purnell and State).

Management of time by farm and city homemakers, 8/16/35, H. Canon and J. Warren (Purnell and State).

Studies on the vitamin C metabolism of humans, 8/16/35, H. Hauck and P. O'Hara (Purnell and State).

The physical development in relation to the food habits of adolescent girls, 8/16/35, H. Monsch and R. B. White (Purnell).

II.

Progress reports in New York State Col. Home Econ. (Cornell Univ.), Ann. Rpt. 1934, pp. 25, 32, 46, 47, 57-59.

The effect of fluorine feeding on the storage of vitamin C in the rat and guinea pig, H. M. Hauck. Jour. Agr. Res. [U. S.], 49 (1934), pp. 1041-1046.

Ten-year report of studies in child development and parent education, E. B. Waring. [New York] Cornell Sta. Bul. 638 (1935), pp. 69.

NORTH DAKOTA

I.

Factors which influence the quality of meat, 8/4/25. (1) The economy of veal carcass cuts in relation to waste in cooking and serving, and servings to one pound of raw meat. (2) The utilization of edible meat byproducts, D. Berrigan (Purnell).

The vitamin A, B, and G content of Buttercup squash, 8/9/32, D. Berrigan, F. W. Christensen [Animal Husbandry], and C. F. Yeager [Horticulture] (Purnell).

A study of the influence of intensity and rotation grazing on the character of the range and the quality and palatability of the beef produced, 6/1/33, [E. J. Thompson, A. Severson, and T. H. Hopper, Animal Husbandry], and D. Berrigan (Purnell).

A study of farm refrigeration methods, 8/28/34, H. F. McColly [Agr. Engineering], J. R. Dice [Dairy Husbandry], and D. Berrigan (Purnell).

A study of the different types of shortening and their relative suitability for different food products, 12/29/34, D. G. Berrigan and [C. E. Mangels, Cereal Chem.] (Purnell).

Utilization of fruit and vegetable varieties adapted to production in this section of the country, 12/2/33, D. Berrigan and A. F. Yeager [Horticulture] (State).

II.

The native fruits of North Dakota and their use, A. F. Yeager, E. Latzke, and D. Berrigan. North Dakota Sta. Bul. 281 (1935), pp. 26.

OHIO

I.

Basal metabolism of women over 35 years of age, 10/25/29, F. L. Gorrell and H. McKay (Purnell and State).

Color, consistency, and flavor of Ohio potatoes which have been produced under different conditions and boiled for table use, 10/27/31, F. L. Gorrell and H. McKay (Purnell and State).

Basal metabolism and food consumption of college women, 7/20/35, H. McKay and M. B. Patton (Purnell and State).

The influence of position isomerism in azo dyes upon their fastness to light and washing.--II, Phenyl azo-naphthylamine dyes, 7/20/35, M. E. Griffith (Purnell and State).

The absorption spectra of isomeric azo dyes, 7/20/35, M. E. Griffith (Purnell and State).

The effect of the presence of certain chemicals during the washing process upon the fastness properties of some widely used dyestuffs, 7/20/35, M. E. Griffith (Purnell and State).

II.

Progress report in Ohio Sta. Bul. 548 (1935), pp. 80-83.

An analysis of some white cotton fabrics, M. E. Griffith and E. M. Tucker. Ohio Sta. Bul. 172 (1935), pp. 22-25.

A study of the food habits and physical development of preschool children over a two-year period, with special reference to seasonal variations in growth, H. McKay and M. B. Patton. Ohio Sta. Bul. 549 (1935), pp. 72.

OKLAHOMA

I.

A comparative study of the possibilities of economic contributions by farm homemakers in different agricultural districts of Oklahoma, 3/11/30, G. Fernandes and L. Conner (Purnell).

[Causes and control of certain off-flavors in milk, 3/22/34, E. Weaver, Dairying, and R. Reder, Agricultural Chemistry] (Adams).

II.

Progress reports in Oklahoma Sta. [Bion.] Rpt. 1933-34, pp. 184-187, 294, 295.

Studies in metabolism during pregnancy, C. M. Coons. Oklahoma Sta. Bul. 223 (1935), pp. 113.

Some effects of cod-liver oil and wheat germ on the retention of iron, nitrogen, phosphorus, calcium, and magnesium during human pregnancy, C. M. Coons and R. R. Coons. Jour. Nutr., 10 (1935), pp. 289-310.

The influence of certain dietary constituents on the response of rats to gossypol ingestion, W. D. Gallup and R. Reder. Jour. Agr. Res. [U. S.], 51 (1935), pp. 259-266.

The quantitative determination of lipase in milk, R. Reder. Oklahoma Acad. Sci. Proc., 15 (1935), pp. 49, 50.

Hair loss as effected by diet, with particular reference to the effect of gossypol, R. Reder and W. D. Gallup. Oklahoma Acad. Sci. Proc., 15 (1935), pp. 52-54.

Studies of the rate of digestion and absorption during avitaminosis B and G, R. Reder and W. D. Gallup. Oklahoma Acad. Sci. Proc., 15 (1935), pp. 58-61.

OREGON

I.

Standardization of dimensions of space units in the house, 2/26/34, M. Wilson (Purnell).

Possible sources of calcium and phosphorus in the Chinese diet, J. C. Williams (Departmental).

II.

Closets and other storage arrangements for the farm home, M. Wilson. Mimeographed Pub. U. S. D. A. Bur. Home Econ., 1934, pp. 40.

The determination of calcium in meat cooked with acid, J. C. Williams and M. C. Beals. Abs. in Jour. Home Econ., 27 (1935), p. 539.

PENNSYLVANIA

I.

Dietary habits and dietary deficiencies of residents of Pennsylvania, 11/1/35 P. B. Mack and --- (E. P. Chace, R. A. Dutcher, M. Brown, and J. Amberson, Advisory Com.) (Purnell).

The culinary quality of white or Irish potatoes, J. S. Cobb [Agronomy], E. L. Nixon [Botany], D. E. Haley [Chemistry], and E. P. Chace (State).

[Studies in feeding technique with special reference to methods used in vitamin research, R. A. Dutcher and N. B. Guerrant, Chemistry] (State).

PENNSYLVANIA

I. (cont.)

A study of the incidence of rickets in new-born infants in Centre County, Pennsylvania, in relation to the pre-natal diet of the mother, and the mothers' training in nutrition, P. B. Harvey, J. Amberson, and P. B. Mack (Departmental).

A study of vitamin deficiencies in nursery school children as compared with control groups of children not attending nursery school, P. Ugell, M. L. Malley, and P. Sprague (Departmental).

A study of the effect of early discipline of children upon later emotional stability, M. E. Ayer and [R. G. Bernreuter, Psychology] (Departmental).

A study of toys and materials of young children, M. McDowell and assistants (Departmental).

A study of the effect of previous nursery school training on the personality development and social adjustment of grade school children, M. McDowell and assistants (Departmental).

A study of the problems which children from two to four years of age present to parents, L. A. Moore and M. McDowell (Departmental).

[Effect of lead weighted silk on experimental animals, E. O. Weidner and P. B. Mack, School of Chemistry and Physics].

[A study of the weights of lead and of nitrate taken up by silk fibroin at different conditions of concentration, temperature, and pH, C. Hoffman and P. B. Mack, School of Chemistry and Physics].

[Factors making for durability in silk stockings, P. B. Mack, School of Chemistry and Physics].

[A study of sales information on the durability and weighting content of silk yardage, P. B. Mack, School of Chemistry and Physics].

[The influence of certain variables on the absorption of basic dyes by cellulose acetate fibers and by cellulose acetate powder of various particle sizes, C. Philips and P. B. Mack, School of Chemistry and Physics].

[A comparison of breaking strength losses with copper number determinations in cotton bleached under various conditions with chlorine, J. F. Oesterling and P. B. Mack, School of Chemistry and Physics].

[The effect of various bleaches on cotton fabrics under various conditions of time, concentration, temperatures, and pH, J. F. Oesterling and P. B. Mack School of Chemistry and Physics].

[A study of the effect of protein-splitting and starch-splitting enzymes on strength losses and soil removal in the commercial laundry, P. B. Mack, School of Chemistry and Physics].

[A study of methods of improving the washroom procedure in Pennsylvania institutional laundries, J. F. Oesterling, P. B. Kessinger, and P. B. Mack, School of Chemistry and Physics].

[The effect of every reagent used in the laundry washroom on seventeen common stains, J. F. Oesterling and P. B. Kessinger, School of Chemistry and Physics].

[A study of the dry cleaning efficiencies of carbon tetrachloride, trichlorethylene, and perchlorethylene with and without soaps and other detergents, P. B. Mack, School of Chemistry and Physics].

[A study of methods of determining the presence of lead in micro amounts in foods, P. B. Mack, School of Chemistry and Physics].

PENNSYLVANIA

I. (cont.)

[A study of the comparative properties of cotton fabrics made of different kinds of cotton, H. W. Watenpaugh and P. B. Mack, School of Chemistry and Physics].

[A study of factors involved in the fading and shrinking of cotton fabrics, L. Jackson and P. B. Mack, School of Chemistry and Physics].

[The effect of solvent-water mixtures on shrinkage and color discharge in typical fabrics, E. Roseberry and P. B. Mack, School of Chemistry and Physics].

[The effect of concentration and pH on the quantity of six isomeric acid dyes on wool, M. D. Caulk and P. B. Mack, School of Chemistry and Physics].

[A study of the detergency values of soap and various soap substitutes on water of different degrees of hardness, S. A. McKee and P. B. Mack, School of Chemistry and Physics].

II.

Progress reports in Pennsylvania Sta. Bul. 308 (1934), p.8.

The effect of the type of carbohydrate on the synthesis of the B vitamins in the digestive tract of the rat, N. B. Guerrant, R. A. Dutcher, and L. F. Tomey. Jour. Biol. Chem., 110 (1935), pp. 233-243.

The value of the chemical titration method in determining the vitamin C potency of certain food substances, N. B. Guerrant, R. A. Rasmussen, and R. A. Dutcher. Jour. Nutr., 9 (1935), pp. 667-675.

Some recent trends in vitamin research, R. A. Dutcher. Jour. Amer. Dietet. Assoc., 10 (1935), pp. 476-488.

Resume of a seven year series of studies on silk and synthetic fabrics, P. B. Mack, Textile World (in press).

RHODE ISLAND

I.

The methods by which the housekeeping activities are carried on in the home of the married woman who works full time outside the home, 5/16/34, M. Whittemore and B. M. Kuschke (Purnell).

Part-time farming in Rhode Island, 1/15/35, [W. R. Gordon and A. L. Walker, Rural Sociology] and B. M. Kuschke (Purnell and State).

A study of kinds and maintenance of floor finishes best suited for household use, 8/31/35, B. M. Kuschke and M. Whittemore (Purnell).

II.

Progress report in Rhode Island Sta. Rpt. 1934, pp. 76, 77.

The use of milk, fruit, and vegetables in the diet of rural Rhode Island school children, B. M. Kuschke, Rhode Island Sta. Bul. 253 (1935), pp. 18. and M. Whittemore.

SOUTH CAROLINA

I.

The food consumption of farm families in the Lower Coastal Plain of South Carolina, 7/9/35, A. M. Moser (Purnell).

The use of textile fabrics for household needs by farm families in eight counties of South Carolina, 10/1/35, M. E. Frayser (State).

SOUTH CAROLINA

II.

Progress report in South Carolina Sta. Rpt. 1934, pp. 65-73.

Farm family diets in the South Carolina Piedmont, A. M. Moser. South Carolina Sta. Circ. 53 (1935), pp. 31.

Food consumption and use of time for food work among farm families in the South Carolina Piedmont, A. M. Moser. South Carolina Sta. Bul. 300 (1935), pp. 80.

Attitudes of high school seniors toward farming and other vocations, M. E. Frayser. South Carolina Sta. Bul. 302 (1935), pp. 32.

Stretching the resources: Money management for farm families, M. E. Frayser. South Carolina Sta. Mimeographed Circular, 1935, pp. 8.

SOUTH DAKOTA

I.

The influence of various kinds of wool on some of the physical properties of flannel, 1/30/34, J. Ross and E. Pierson (Purnell).

The vitamin B₁ and B₂ (G) content of South Dakota cross-bred lamb (muscle, liver, pancreas, thymus) and vitamin C content of lamb liver, 9/21/33, M. Kellogg and E. Pierson (Purnell).

II.

Progress report in South Dakota Sta. Rpt. 1934, pp. 34-38.

TENNESSEE

I.

Vitamin G content of vegetables grown in Tennessee; sweetpotatoes, string beans, white lettuce, okra, and asparagus, 7/11/32, F. L. MacLeod (Purnell).

[Sweetpotato vinegar--An investigation of methods with special regard to home production, 10/25/29, G. A. Shuey, Chemistry] (Purnell).

[Sweetpotato sirup--An investigation of possibilities of home production, 7/30/30, G. A. Shuey, Chemistry] (Purnell).

[Factors affecting the quality of strawberry juice, 7/25/34, G. A. Shuey, Chemistry] (Purnell).

Nutritive value of (a) dicalcium phosphate, (b) dicalcium and magnesium phosphate, F. L. MacLeod and E. Utley (Departmental and T.V.A.).

II.

Progress report in Tennessee Sta. Rpt. 1933, pp. 38, 43, 44.

The vitamin A content of five varieties of sweetpotato, F. L. MacLeod, M. R. Armstrong, M. E. Heap, and L. A. Tolbert. Jour. Agr. Res. [U. S.], 50 (1935), pp. 181-187.

TEXAS

I.

Growth in height and weight of Texas school children, 6/4/28, J. Whitacre (Purnell).

The effect of oven temperature on the tenderness of meat, 2/8/34, S. Cover (Purnell).

The effect of weathering in the field upon grade, color, and strength of raw cotton, 6/15/34, M. A. Grimes [Agronomy] (Purnell).

Physical characteristics in cotton and their interrelationship, 6/15/34, M. A. Grimes (Purnell).

Carotene as related to the vitamin A potency of butterfat, 7/10/34, [G. S. Fraps, Chemistry], M. A. Grimes, and [R. Threichler, Chemistry] (Purnell).

The effect of tea upon the energy metabolism of children, 8/21/34, J. Whitacre (Purnell).

Processing of canned meat, 6/12/35, S. Cover (Purnell).

A study of various methods of storing cured bacon in different oils, 11/5/34, [F. Hale, Swine Husbandry] and S. Cover (State).

Factors affecting the storage of cucumbers, 5/15/35, [R. Hawthorn, Horticulture], J. Whitacre, and [S. H. Yarnell, Horticulture] (State).

II.

Further studies of the effect of sunlight on the strength and color of cotton fabrics, M. A. Grimes. Texas Sta. Bul. 506 (1935), pp. 42.

Seasonal variations of growth in weight and height of Texas school children, J. Whitacre. Texas Sta. Bul. 510 (1935), pp. 72; abs. in Jour. Home Econ., 27 (1935), p. 540.

The relation of the color and carotene content of butterfat to its vitamin A potency, R. Treichler, M. A. Grimes, and G. S. Fraps. Texas Sta. Bul. 513 (1935), pp.

The effect of high and low oven temperatures on the tenderness of meat, S. Cover. Abs. in Jour. Home Econ., 27 (1935), p. 542.

UTAH

I.

Comparative size of rural and urban Utah school children as determined by the height-weight-age relationship, 11/24/33, A. P. Brown (Purnell).

[Relationship of soft-curd milk to subclinical mastitis, 7/10/34, R. L. Hill, Human Nutrition] (Purnell).

Application of a capillary resistance test to determine vitamin C deficiency and the relationship of such deficiency to incidence of dental caries, 5/7/35, A. P. Brown (Purnell).

II.

Progress report in Utah Sta. Bul. 250 (1934), pp. 51, 52, 58.

Factors promoting positive health in school children, A. P. Brown. Utah Sta. Bul. 257 (1935), pp. 48.

VERMONT

I.

A study of the adequacy of the diet of Vermont families on relief, 8/9/34, M. Muse (Purnell).

Studies in household buying.--I, A study of quality demands in household buying of food, 8/29/34, M. Muse and M. Liston (Purnell).

The relative economy of household production and purchase of a few specific canned vegetables, 8/23/35, M. Liston (Purnell).

A study of the comparative cooking qualities of eggs of different grades and degrees of freshness, 8/23/35, M. Muse (Purnell).

II.

Progress reports in Vermont Sta. Bul. 396 (1935), pp. 26, 27.

The relative economy of household production and of purchase of white bread, M. Muse and M. I. Liston. Vermont Sta. Bul. 293 (1935), pp. 39.

A food budget for Vermont farm families, D. Emery. Vermont Sta. Bul. 393 (1935), pp. 24.

VIRGINIA

I.

Rural family living in Grayson County, Virginia, 6/1/31, [H. N. Young and J. J. Vernon, Agr. Econ.] and I. M. Bailey (Purnell).

[Home laundering investigations, 7/22/30. Evaluation of factors in washing. Electric iron tests. Economy of soft water. Effect of laundering on fabric of cloth. Values and costs of soaps, P. B. Potter and F. Hicks, Agricultural Engineering] (Purnell).

[A study of heat in cooking, 6/28/34. Reliability of oven regulators. Baking tests in cheap ovens, P. B. Potter and F. Hicks, Agricultural Engineering] (Purnell).

[Development of low-cost electric cooking equipment, 6/28/34. Design of electric hot plates. Electrifying old kerosene stoves. Possibilities of electrifying cheap kerosene ovens. Tests of cheap electric hot plates on the market, P. B. Potter, S. M. Beane, and F. Hicks, Agricultural Engineering] (Purnell).

WASHINGTON

I.

The vitamin content of Washington fruit: The vitamin value of frozen fruits. Vitamin C value of frozen red raspberries--Lloyd George variety, 9/15/32, E. N. Todhunter (Purnell).

The vitamin A value of Winesap apples and the comparative values of flesh and peel of this apple as source of vitamin A, E. N. Todhunter (Departmental).

The vitamin C value of Washington State apples: Golden Delicious, Yellow Newtown, Rome Beauty, and Winesap, E. N. Todhunter (Purnell).

The influence of varying degrees of scurvy on the suprarenal gland of the guinea pig, E. N. Todhunter (Departmental).

The optimum operating temperatures for domestic water heaters (electric), 2/5/34, E. H. Roberts (Purnell).

WASHINGTON

I. (cont.)

The effect of different frozen dessert mixtures on the cost of operation of domestic mechanical refrigerators, 10/26/34, V. E. Sater (Purnell).

Time and cost evaluation of home canning, 11/15/34, V. E. Sater (Purnell).

The suitability of vacuum cleaner types for various rugs and carpets, 1/16/35, E. H. Roberts (Purnell).

Standardization of working heights based on physical measurements of housewives, 11/9 /35, E. H. Roberts (Cooperative with M. Wilson, Oregon Sta.) (Purnell).

II.

Progress reports in Washington Col. Sta. Bul. 291 (1934), pp. 41, 42.

Time and cost evaluation of the home laundering process, V. E. Sater. Washington Sta. Bul. 317 (1935), pp. 26.

The relative importance of various characteristics in utensils used on the electric range, E. H. Roberts. Jour. Home Econ., 27 (1935), pp. 174-178.

The vitamin A and C content of frozen blackberries, E. L. Batchelder, K. Miller, N. Sevals, and L. Starling. Jour. Amer. Dietet. Assoc., 11 (1935), pp. 115-118.

Consumer purchasing--suggestions for club programs, E. H. Roberts. 2. ed., Mimeographed, 1935, pp. 22.

WEST VIRGINIA

I.

[Histology of bone growth in vitamin-deficient animals, 4/1/32, H. C. Cameron, Biology] (Purnell).

[The relation of vitamin A intake to common colds, 8/15/33, H. C. Cameron, Biology] (Purnell).

II.

Progress report in West Virginia Sta. Bul. 263 (1934), pp. 38, 39.

The effect of vitamin A upon the incidence and severity of colds among students, H. C. Cameron. Jour. Amer. Dietet. Assoc., 11 (1935), pp. 189-204.

Vitamin A and the common cold, H. C. Cameron. Med. Woman's Jour., 42 (1935), pp. 266-270.

WISCONSIN

I.

The metabolism of proteins, particularly as influenced by pregnancy and lactation, 11/27/29. The nature of the injurious quality of raw egg whites and means of preventing or curing the injury: The protection afforded by feeding and by injecting a concentrate of the potent factor in different species of animals, H. T. Parsons, J. Lease, and E. Kelly (Purnell, State, and Wisconsin Alumni Research Fund).

The role of bacteria in the digestive tract, 9/1/33. The influence of raw and gelatinized starches in the diet in the production of vitamin B₁, H. T. Parsons and E. Kelly (State).

WISCONSIN

I. (cont.)

The vitamin C content of certain foods: The vitamin C content of tomato juice canned by different household methods, H. T. Parsons and D. Hussemann (State).

The vitamin and mineral content of canned cherry juice, H. T. Parsons, E. Kelly, and [W. H. Peterson, Agr. Chemistry] (State).

A comparative study of city, village, and farm consumer buying habits and preferences in the purchase and consumption of selected Wisconsin canned goods, 11/5/35, M. L. Cowles (Subproject to A comparative study of city, village, and farm standards of living [H. Beers and J. H. Kolb, Rural Sociology] and M. Cowles (Purnell).

II.

Progress reports in Wisconsin Sta. Bul. 428 (1934), pp. 29-31, 110-112; Bul. 430 (1935), pp. 135, 136; 142, 143; 152-154.

The life cycle of the farm family, E. L. Kirkpatrick, R. Tough, and M. L. Cowles. Wisconsin Sta. Res. Bul. 121 (1934), pp. 38.

How farm families meet the emergency, E. L. Kirkpatrick, R. Tough, and M. L. Cowles. Wisconsin Sta. Res. Bul. 126 (1935), pp. 40.

The relationship of dermatitis in chicks to lack of vitamin B₂ and to dietary egg-white, J. G. Lease and H. T. Parsons. Biochem. Jour., 28 (1934), pp. 2109-2115.

A study of winter food consumption in Wisconsin farm families, M. L. Cowles. Jour. Amer. Dietet. Assoc., 11 (1935), pp. 322-330.

WYOMING

I.

Basal metabolism of college women at University of Wyoming, 5/5/32, E. J. McKittrick and E. J. Thiessen (Purnell).

Influence of environment upon culinary properties of Wyoming potatoes, 5/16/34, E. J. Thiessen (Purnell and State).

A study of high altitude cooking processes.--Deep fat frying, 5/16/34, E. J. Thiessen and E. J. McKittrick (Purnell and State).

Bread making with Wyoming hard wheat flour using the long process, 5/18/35, E. J. Thiessen and E. J. McKittrick (Purnell and State).

II.

Progress report in Wyoming Sta. Rpt. 1934, pp. 23, 24.

Penetrometer and photomicrographic studies of two varieties of potatoes grown upon dry and irrigated land, E. J. Thiessen. Abs. in Jour. Home Econ., 27 (1935), p. 539.

